

# CROSSROADS

KITCHEN  
LAS VEGAS



## CROSSROADS THANKSGIVING BUFFET

THANKSGIVING DAY - 12pm to 6pm  
Per person - \$90 | Children 8 years old & under - \$40  
90 minute time limit

### STARTER ITEMS

**ROMAINE CAESAR (GFO)**  
garlic focaccia croutons / Caesar dressing

**WALDORF SALAD (GF)**  
endive / little gem lettuce / pears / grapes  
candied walnuts / creamy yogurt vinaigrette

**ASSORTED CHEESE PLATTER (GF)**  
seasonal fruits / roasted nuts / assorted crackers

### MAINS

#### BREADED SCALLOPINI

**ROASTED HERB  
LIONS MANE MUSHROOMS (GF)**  
herb gravy / cranberry sauce

**BRUSSELS SPROUTS (GF)**  
pine nuts / currants  
maple dijon vinaigrette

#### GREEN BEANS CASSEROLE

**WHIPPED POTATOES (GF)**  
**HOLIDAY STUFFING (GFO)**  
**CANDIED YAMS (GF)**  
**MAC & CHEESE**

**SWEET POTATO BISCUITS (GFO)**  
maple butter

### DESSERTS

**PUMPKIN PIE**  
whipped cream

**APPLE COBBLER**  
vanilla ice cream

\* 20% automatic gratuity will be included.

\*\* Gift cards must be designated for this location - each gift card is branded with the correct location.

### EXECUTIVE CHEF SCOTT OKAZAKI

Nuts, wheat & soy are used in various menu items. Gluten free items are always prepared without gluten, but may be cooked in the same area and/or fryer as items containing gluten. Guests with food allergies should discuss safe food options with their server, should only order from our special menu, and should not eat/share items ordered by other guests from our standard menu. We respectfully decline modifications to our dishes.



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